

Lemon Sherbet

Servings: 4

Source: Frank

Ingredients

- ½ cup Lemon Juice (and Zest Of 1 Large Lemon)
- ½ cup Heavy Whipping Cream
- ½ cup Milk
- ⅓ cup Superfine (castor) Sugar

Method

In a measuring cup, stir together the lemon juice, lemon zest, cream, milk, and sugar. Taste and add more sugar if needed. Cover and place in the refrigerator to chill for several hours.

Once mixture is thoroughly chilled, place in your ice cream machine and process according to manufacturer's instructions. Once made, transfer to a chilled container and store in the freezer.

I like to make sherbet the day before serving to give the lemon flavors time to mellow.

Notes

It is a little too tart, I think, so next time I will increase sugar a tad, a generous ⅓ cup.